

Easy Spinach Lasagna

I've been making this lasagne for years. It's easy and most people like it, despite the bits of green spinach! I also love a good meaty lasagne. If you also like meat in your lasagne, feel free to add browned hamburger or sausage to the pasta sauce.

Makes: 9 servings

Takes: 20 minutes to prepare and 45 minutes to cook

Ingredients

2 eggs, beaten

1 container (16 oz) cottage cheese

½ of a 10z bag spinach, chopped (about 2 to 3 cups of chopped spinach)

3 cups shredded mozzarella cheese (*use 2 cups for the filling and save 1 cup to put on top*)

½ cup parmesan cheese (*use ¼ cup for the filling, and save ¼ cup to put on top*)

1 jar (24 oz) pasta sauce

9 lasagna noodles

Cooking Tools Required

Oven

Large bowl

9x13 inch pan (for baking lasagna in)

Large pot (for cooking lasagna noodles)

- 1) Heat oven to 350 degrees
- 2) Boil lasagna noodles until soft, about 7 minutes
- 3) While noodles are cooking: In a large bowl, mix eggs, cottage cheese, 2 cups of mozzarella cheese, ¼ cup parmesan cheese and spinach until blended
- 4) When noodles are cooked, drain them. Now you can assemble the lasagna.
- 5) Spread 1 cup pasta sauce on bottom of 13x9 inch dish sprayed with cooking spray
- 6) Cover sauce with 3 noodles
- 7) Spread half of the cottage cheese mixture onto the noodles.
- 8) Top the cottage cheese mixture with ½ cup pasta sauce
- 9) Top the pasta sauce with 3 more noodles
- 10) Top the noodles with the other half of the cottage cheese mixture.
- 11) Top the cottage cheese mixture with ½ cup pasta sauce.
- 12) Top the sauce with 3 more noodles. Pour ½ cup of sauce on top of the noodles, then top with remaining 1 cup of mozzarella cheese and remaining ¼ cup of parmesan cheese.
- 13) Bake for 45 minutes until heated through. Remove from the oven. Let stand for 10 minutes before cutting to serve.